

**AMENDMENTS TO THE SPECIFICATION:**

Please delete the paragraph bridging pages 5 and 6, and substitute therefor the following new paragraph:

-- The invention according to claim 3 relates to a food ingredient that is a mixture of bran and shorts obtained by grinding a seed of wheat or barley selected from the group of wheat, two-row~~malting~~ barley and naked barley, wherein the content of free glutamine is 20 to 430 mg/100g, the content of valine is 20 to 435 mg/100g, the content of isoleucine is 15 to 130 mg/100g, the content of leucine is 35 to 435 mg/100g and the content of arginine is 25 to 300 mg/100g. --

Please delete the paragraph on page 6, lines 8-13, and substitute therefor the following new paragraph:

-- The invention according to claim 4 is a method of the production of the food ingredient according to any one of claims 1 to 3 which comprises allowing a ground product of a seed of wheat or barley selected from the group of wheat, two-~~row~~~~malting~~ barley and naked barley to be immersed in water under a condition of a pH of 3.0 to 5.5 and at 40 to 60°C for 1 to 6 hours. --

Please delete the paragraph on page 7, lines 12-14, and substitute therefor the following new paragraph:

-- Fig. 16 is a view showing an optimum pH of the amino acids produced by a water-immersion treatment of whole meal of a wheat seed. --

Please delete the paragraph on page 7, lines 15-17, and substitute therefor the following new paragraph:

-- Fig. 27 is a view showing an optimum pH of the amino acids produced by a water-immersion treatment of whole meal of a wheat seed. --

Please delete the paragraph on page 7, lines 18-20, and substitute therefor the following new paragraph:

-- Fig. 38 is a view showing an optimum temperature of the amino acids produced by a water-immersion treatment of whole meal of a wheat seed. --

Please delete the paragraph on page 7, lines 21-23, and substitute therefor the following new paragraph:

-- Fig. 49 is a view showing an optimum temperature of the amino acids produced by a water-immersion treatment of whole meal of a wheat seed. --

Please delete the paragraph on page 14, lines 2-8, and substitute therefor the following new paragraph:

-- According to Example 1, using the whole meal of Fukusayaka, a treatment was carried out under a condition of at 40°C, a pH of 3.0 to 5.5 for 1 hour, and the amount of production of each amino acid was measured. Consequently, as shown in Fig. 16 and Fig. 27, the production of glutamine and valine was optimum at a pH of 4.0, while the production of isoleucine, leucine and arginine was optimum at a pH of 4.5. --

Please delete the paragraph on page 14, lines 10-18, and substitute therefor the following new paragraph:

-- According to Example 1, using the whole meal of Fukusayaka, an immersion treatment in water was carried out under a condition of at 10 to 70°C, a pH of 4.5 for 1 hour, and the amount of production of each amino acid was measured. Consequently, as shown in Fig. 38 and Fig. 49, the production of glutamine and arginine was optimum at 45°C, while the production of valine, isoleucine and leucine was optimum at 50°C. When the temperature was 25°C or lower and 60°C or higher, the amount of production was drastically decreased. --

Please delete Table 4, on page 20, lines 4-18, and substitute therefor the following new Table 4:

--	Glutamine	Valine	Isoleucine	Leucine	Arginine
Naked barley					
Mantenboshi	3.23 (0.00)	13.03 (8.02)	5.87 (4.48)	20.07 (4.08)	12.90 (7.40)
Ichibanboshi	1.27 (0.00)	12.08 (4.64)	7.86 (2.67)	25.99 (2.32)	17.39 (3.42)
Daishimochi	2.38 (0.00)	12.12 (3.52)	9.39 (1.62)	28.44 (0.99)	15.88 (4.32)
Two-row Malting barley					
Nishinochikara	18.32 (38.34)	11.10 (4.78)	5.05 (3.53)	21.34 (4.23)	14.11 (4.76)
Amagi Nijo	16.93 (14.15)	13.58 (4.59)	10.17 (1.87)	32.64 (2.03)	16.56 (4.79)
Skygolden	14.34 (20.71)	11.03 (4.70)	3.96 (3.92)	18.81 (4.87)	15.17 (4.68)

Please delete the paragraph on page 20, lines 19-25, and substitute therefor the following new paragraph:

-- As shown in Table 4, similar to wheat, free amino acids were produced by allowing the milled flour to be immersed in water. In the naked barley, the amount of production was large for amino acids in the order of leucine, arginine, valine,

isoleucine and glutamine. To the contrary, in two-row~~malting~~ barley, the amount

followed the order of leucine, glutamine, arginine, valine and isoleucine. --